

Shortening

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ingredients

- [Almond oil](#)
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Shortening

Solid hydrogenated vegetable fat. Hydrogenation is what makes it solid and what makes it stable enough to sit out for two years.

How long it keeps

Unopened, this keeps **2 years** — which is what puts it on [the long shelf](#).

As sold	Unopened, in the cupboard	Once opened
solid	1–2 years	6–12 months

Counted from the day you bought it. Figures are the **USDA FSIS FoodKeeper** table's, for unopened storage at room temperature; FoodKeeper counts a month as 30 days.

The table was not pulled from USDA — fsis.usda.gov answers 403 to non-browser clients from this machine — so it came from a mirror of the data.gov dataset and its vintage is unverified. Treat a single figure as indicative, not as a use-by date.

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- [Ingredients](#) — the wider shelf.
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